

Ham cheese croissant

PRODUCT INFORMATION

Article Number 52230

Legal/descriptive name Deepfrozen danish pastry, croissant with cheese filling (13,5%) and ham (10%), topped with cheese (4,5%), ready to bake.

Convenience level Ready to Bake



List of ingredients

flour (WHEAT), water, palm fat, ham (10%) (pork meat, water, salt, glucose syrup, natural flavour, stabilizer (E451), preservative (E250, E262), antioxidant (E301)), Emmentaler cheese (MILK) (4.5%) (whole MILK, salt, starter culture, microbial rennet), glucose-fructose syrup, butter (MILK), modified starch, yeast, WHEAT gluten, EGG, sugar, sunflower oil, glucose syrup, whole MILK powder, cheese (MILK), salt, cheese powder (MILK), EGG white powder, natural flavour, flour treatment agent (ascorbic acid), acid (lactic acid), emulsifying salts (E339), maltodextrin, MILK proteins, natural cheese flavour (MILK), onion powder, WHEAT proteins, enzymes.

May contain traces of: Soybeans, Almonds, Hazelnuts, Pecan nuts, Sesame.

General information

Customs Code 19012000
FKB Code KB61

Product dimensions

Weight (g) 105

Dietary information and Sustainability

Vegan No
Vegetarian No
Sustainable Palm RSPO SG

Additives

E451 - triphosphates
E250 - sodium nitrite
E262 - sodium acetates
E301 - sodium ascorbate
E339 - sodium phosphates
E270 - lactic acid
E300 - ascorbic acid

Microbiological information

Escherichia coli: < 10/g
Moulds: < 1000/g
Salmonella spp.: Absence in 25 g
Presumptive Bacillus cereus: < 100/g
Staphylococcus aureus: < 100/g
Enterobacteriaceae: < 10000/g
Sulfite reducing clostridia: < 100/g

Nutritional information

Parameter	Per 100 g	RI (1)	Per portion *	RI (2)
energy	1269 kJ		1332 kJ	16
energy	304 kcal		319 kcal	16
fat of which:	17 g		18 g	26
- saturates	10 g		11 g	55
carbohydrates of which:	27 g		28 g	11
- sugars	3,1 g		3,3 g	4
fibre	1,3 g		1,4 g	
protein	9,5 g		10 g	20
salt	0,96 g		1 g	17

* 1 portion = 105 g

Allergen information

Cereals containing gluten and products thereof	Yes
Wheat	Yes
Spelt	No
Barley	No
Kamut	No
Rye	No
Oats	No
Crustaceans and products thereof	No
Eggs and products thereof	Yes
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof	Yes
Nuts and products thereof	No
Almonds	No
Brazil nuts	No
Cashews	No
Hazelnuts	No
Macadamia nuts	No
Pecan nuts	No
Pistachio nuts	No
Walnuts	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxid and sulphites (>10 mg/kg or 10 mg/l expressed as SO ₂)	No
Lupin and products thereof	No
Molluscs and products thereof	No
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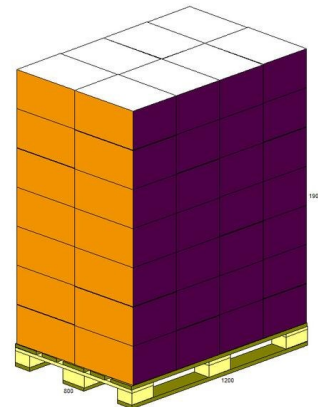
PACKAGING INFORMATION

Packaging Details

Inner Packaging	Film (Plastic_LDPE 4)
Outer Packaging	American box (Corrugated board_PAP 20)
	Label (Paper_PAP 22)
	Tape (Plastic_PP 5)
EDU (American box)	
GTIN	5413476998750
Net Weight	5,04 kg
Length x Width x Height (m)	0,396 x 0,296 x 0,252
Pieces per EDU	48
CU	
GTIN	5413476998743
Net Weight	0,105 kg

Palletisation Packaging

Palletisation Packaging	Pallet (Wood_FOR 50)
	Stretch film (Plastic_LDPE 4)
	Label (Paper_PAP 22)
	Interlayer (Corrugated board_PAP 20)
Pallet type	Euro pallet
Pallet description	PALLET EURO WOOD 1200X800X145MM
Number EDU / layer	8
Number layer / pallet	7
Number EDU / pallet	56
Total net weight pallet	282 kg
Total gross weight pallet	329 kg
Length x Width x Height (m)	1,200 x 0,800 x 1,909



HANDLING INFORMATION

Storage Conditions

Shelf life after production	6 months
Storage Conditions	max. -18°C

Instructions for use

Thawing: 15 min at ambient temperature. Preheat the oven. Baking: 22 +/-2 min at 170 +/-10°C. These instructions are merely indicative, baking time and baking temperature depend on the type of equipment. DO NOT REFREEZE AFTER DEFROSTING.

GENERAL INFORMATION

Certificates

BRCGS & IFS

GMO Policy

The group Vandemoortele complies with the European regulations EC/2003/1829 and EC/2003/1830 regarding GMO.

Contaminants

The group Vandemoortele complies with European legislation regarding contaminants, in force on the date of issue of this document.

Disclaimer

According to the best of our knowledge, the information is correct at the time of issue.

All values mentioned in this document, are average values, based on calculated data.

Pictures are indicative of the products but may be subject to slight deviations from the actual products.

Instructions for use are to be considered as a general recommendation. Vandemoortele cannot be held liable for the baking process used by the customer, which is out of our control.

Abbreviations

(1) Daily reference intakes Vitamins

(2) Reference intake of an average adult (8400 kJ/2000 kcal)